

# Robin Morar

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## SUMMARY

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Chef with a track record building high-impact solutions and improving reliability.

## CORE SKILLS

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### Cuisine Styles

French • Asian Fusion • Plant-based • Pastry

### Kitchen Skills

Plating • Baking • Cost Control • Sauce-making

### Operations

HACCP • Supplier Negotiation • Inventory Management

### Soft Skills

Team Leadership • Quality Control • Time Management • Training

## WORK EXPERIENCE

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### Line Cook — Shanahan Group (Mar 2023 - Present)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 270 guests with 95%+ client satisfaction.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.

### Pastry Chef — Kunze, Abbott and Schuppe (Sep 2024 - Oct 2024)

- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 31% with vendor negotiations and waste controls.

### Line Cook — Lebsack - Turner (Aug 2017 - Present)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Catered private events for up to 163 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.

### Executive Chef — Casper, Wehner and Luetngen (Sep 2016 - Mar 2018)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Maintained food cost under 32% with vendor negotiations and waste controls.

### Pastry Chef — Herman Inc (Aug 2016 - Feb 2018)

- Catered private events for up to 215 guests with 95%+ client satisfaction.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

## EDUCATION

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B.A. Hospitality Management, Bogan - Predovic Institute (2011)

## CERTIFICATIONS

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- Certified Sommelier (optional)

## PROJECTS

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depopulo compello - User-friendly directional methodology <https://spanish-hippodrome.name>

## REFERENCES

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Eudora Price — Manager — Rhett\_Hodkiewicz40@hotmail.com